



Nearco 2017

Sant'Antimo D.O.C.

Production area:

Montalcino - Sant'Angelo hill overlooking the Orcia river. Soils of medium density with some limestone pebbles. Gentle slopes facing South – South/West.

Weather conditions:

The 2017 season saw the coming together of the two main climatic change phenomenon: drought and heat wave. Rain was almost totally absent already from the end of 2016 and temperatures in the summer were rather high. A rainstorm on August 13 and the ensuing lower temperatures at night, allowed the vineyard to ripen the limited production, delivering very healthy grapes with considerable complexity in terms of aromas, elegant tannins and excellent natural acidity.

Grapes:

All the grapes from Col d'Orcia vineyards, 65% Merlot, 20% Cabernet, 15% Syrah. During the harvest, we select the grapes searching for balanced ripeness of each variety. For the Syrah we allow a slight over-ripeness to increase the complexity of the wine.

Vinification:

All varieties are fermented separately in stainless steel tanks. About 20 days of maceration at controlled temperature. Malolactic fermentation took place in concrete tanks. From there the wine went directly into barrels and barriques in spring 2018.

Ageing:

Separate ageing of the varieties and lots for 12 months in French oak barrels. In order to enhance the fruitiness, the Merlot cultivar is aged in 500 liters French oak tonneaux. No racking until the wine was blended. At the end of 2019. The wine reached its stability during the winter, when it was submitted to the seasonal cold temperatures in order to thin wine in a natural way. After bottling the wine aged in bottle.

Bottling:

Bordelaise 750 ml: 13.468 bottles
Magnum 1,5 l. : 500 bottles



MAIN FEATURES

Color:	Intense ruby red
Bouquet:	The nose is ample and intense with delicate scents of currant, blackberry jam and tomato leaf complemented by hints of toasted aromas from the oak.
Flavour:	Excellent structure, ripe and persistent tannins. The classical toasted notes coming from the barrels lead to a sweet and balanced aftertaste.
Alcohol content:	14%
Total acidity:	5,3 g/l

Serving temperature: 18° C